

# THE ALEXANDER BAR

## SMALL PLATES

Available from 4pm till 9pm

<b>Chargrilled Sourdough</b> with whipped wattle seed butter	\$7.00
<b>Baked Brie Tartlets</b> truffle honey, beetroot, onion jam, hazelnuts, lovage	\$12.00
<b>Mac and Comté Cheese Croquette</b> with black garlic	\$12.00
<b>Fried Chicken Ribs</b> with mountain pepper spice, spring onion, coriander aioli	\$15.00
<b>Bass Straight Scallops</b> caramelized cauliflower, speck, wild garlic, pangrattato	\$15.00
<b>Crispy Pork Belly Bites</b> sesame, roasted peanuts, Thai basil, chili caramel	\$15.00

## GRAZING

<b>Duck Liver Pate</b>	\$15.00
<b>Mr Cannubi Capocollo</b>	\$16.00
<b>Rabbit and Quail Terrine</b>	\$18.00
<b>Di Palma Wagyu Bresaola 9+</b>	\$21.00
40g per serve with pedro ximinez prunes, piccalilli, chargrilled sourdough	
<b>Ford Farm Cave Aged Cheddar</b>	\$12.00
<b>Jura Flora Comte 18 months</b>	\$12.00
<b>Savour and Grace Brie</b>	\$14.00
<b>Milawa Blue</b>	\$14.00
40g per serve served with quince paste, lavosh, fresh fruit	
<b>Chefs Tasting Platter for Two</b>	
A selection of our cured meats, pate, terrine, two cheeses with condiments, chargrilled sourdough, lavosh	\$59.00

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free  
(VGO) Vegan Option (GFO) Gluten Free Option (DFO) Dairy Free Option

If you have any dietary requirements or food allergies/intolerances, please let our team members know in order to meet your dietary needs. All care is taken to meet your dietary requests however, we cannot guarantee that food allergens will not be transferred through accidental cross-contamination.

# THE ALEXANDER BAR

## DINNER

Available from 5.30pm till 9pm

### FROM THE FARM

<b>Vegetable Garden</b> seasonal vegetables, caramelized cauliflower, basil oil, native herbs, olive soil	\$25.00
<b>Wild Mushroom Gnocchi</b> asparagus, peas, Milawa blue, crème fraiche, truffle oil	\$29.00

### FROM THE OCEAN

<b>Seafood Linguine</b> of prawns, mussels, fish, clams, chili, garlic, tomato, chervil	\$36.00
<b>Australian Ocean Trout</b> , Bass Strait scallops, oyster mushroom, speck, wild garlic, native succulents, beurre blanc	\$39.00

### FROM THE Paddock

<b>Crown Chicken Breast</b> 230g	\$34.00
<b>Cape Grim Grass Fed Eye Fillet</b> 250g	\$44.00
<b>Flinders Island Lamb Rump</b> 300g	\$44.00

All cuts served with red wine jus, pancetta, braised shallots & condiments (GF)

<b>The House Burger</b> beef patty, house made HP sauce, pickled cucumber, aged cheddar, coleslaw, served on a brioche bun with French fries	\$25.00
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### SIDES

<b>Onion Rings</b> with house made HP sauce	\$8.00
<b>Ancient Grain Salad</b> tomato, cucumber, shallot & chardonnay dressing	\$10.00
<b>Potato Gratin</b>	\$10.00
<b>French Fries</b> with black garlic aioli	\$10.00
<b>Seasonal Vegetables</b> with smoked almonds, golden raisins, Comté	\$12.00

### SWEET

<b>Eton Mess</b> of elderflower pudding, raspberry jelly, meringue, fresh berries	\$15.00
<b>Callebaut Chocolate Fondant</b> served with salted caramel ice-cream	\$15.00
<b>Chefs Selection Petit Fours</b>	\$15.00
<b>Affogato</b> rich vanilla bean ice cream with house blend espresso, amaretto, biscotti	\$21.00

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